

lucy

restaurant & bar

[small plates]

FOUR CHEESE ARANCINI / 14 [V]
black truffle aioli

**BLISTERED BRUSSELS
SPROUTS / 16**
delicata squash
house made kimchi
crispy shallots

GUACAMOLE / 15 [V,G]
fresh tortilla chips, lima crema
cilantro, pickled chilies

**LOCAL CHEESE &
CHARCUTERIE / 29**
dried fruits, toasted nuts
marinated olives

FRESH BURRATA / 18 [V]
pear-quince mostarda
grilled sourdough

[sandwiches]

CRISPY CHICKEN / 18
green apple slaw, avocado
b&b pickles, house chips
(try it nashville hot style!)

ITALIAN COMBO / 18
sopressata, prosciutto, coppa
burrata, roasted sweet peppers
balsamic drizzle, filone bun

FRENCH DIP / 23
slow roasted ribeye,
garlic butter-toasted baguette
caramelized onions
melted gruyere, house chips
horseradish au jus

*We use sustainable, organic and biodynamic
(California State Food Code
products whenever possible.
requires us to inform you
A service charge of 20%
consuming raw
will be added to all parties of 6 or more.
undercooked meats,*

*seafood and eggs may increase your
of food-borne illnesses)*

– gluten-free [V] – vegetarian

[large plates]

LINGUINE 'CACIO E PEPE' / 26 [V]
pepato pecorino, cracked pepper
baby kale

BUCKWHEAT PAPPARDELLE / 29
rabbit sausage ragout, fall squash
toasted pinenuts, sage, calabrian chili

LUCY BURGER / 18
organic grass-fed beef
tomato jam, red onion
herb aioli, crispy fries
add aged white cheddar 2
add sautéed mushrooms 3
add hobbs smoked bacon 2
substitute plant-based patty 6

CHIPOTLE SHRIMP TACOS [G]
susana's tortillas, xni pec salsa,
citrus slaw chipotle aioli, guacamole
app 18 / entrée 27

SAUTEED PETRALE SOLE / 38 [G]
wild gulf shrimp, jonah crab
'mayacamas' spiced beurre blanc
artichoke, capers, preserved lemon

**LEMON & ROSEMARY
ROASTED CHICKEN / 30 [G]**
hen of the woods, arugula
little farm potatoes, pancetta

'STEAK FRITES'
seared ny strip, herb fries
mixed garden greens
l-1 steak sauce
5oz / 25 or 10oz / 45

[sides]

foraged mushroom fricassee / 10
sautéed brussels sprouts / 8
sautéed spinach / 8
broccoli di cicco / 8
heirloom cauliflower / 8
herb fries / 7
truffle fries / 12

[soups and salads]

**WINTER SQUASH & SWEET
POTATO SOUP / 15 [V, G]**
lemongrass, ginger, red curry
toasted peanuts, thai herbs

MISO SOUP / 14
french press dashi
house made miso,
black trumpets,
wakame, kabocha squash
golden shallots

ROASTED BEETS / 16 [V,G]
goat cheese, arugula
apples, crispy almonds
sherry vinaigrette

lucy's garden greens / 14 [V]
daily harvest of lettuces & herbs
seascape cheddar, black seed
grissini, buttermilk ranch

CAESAR SALAD / 14
hearts of romaine
parmigiano reggiano
focaccia croutons
boquerones

LUCY COBB / 16 [G]
little gem, avocado
blue cheese dressing
smoked bacon, egg
pickled onion, tomato

For Any Salad:
add sautéed chicken breast / 6
add sautéed shrimp / 12
add maine lobster / 28
add 5oz ny strip / 18

that

or

risk

[G]